



Hot Dog Carts-Points To Remember

If you do not own your own commissary, you must provide a notarized statement **each year** showing that you have use of a permitted kitchen. The cart must be taken back to the commissary after each day's use in order to be cleaned and sanitized. All food must be stored at the commissary.

Three (3) containers large enough to submerge your largest utensil must be provided. A combination of built-in sinks and containers must be used. The sinks/containers need to be filled with water and sanitizer **whenever** you are operating so they are available instantly when needed. The **Wash>>Rinse** (in plain water>>**Sanitize** (use bleach between 50-200ppm) procedure must be used when washing equipment and utensils. Test strips to test the sanitizer must be provided and can be purchased at any restaurant supply warehouse.

A container with a spigot valve is needed so that a continuous stream of water can be used to wash hands. The water must waste into a container (bucket). Use disposable paper towels for hand drying.

A hot dog cart is limited by **State Law** to hot dogs, polish sausage, brats and hot links.

If a grill is used, **it must be part of the cart.**